

# B055: Husets Ale

*American Pale Ale*

**Type:** All Grain  
**Batch Size:** 75,00 L  
**Boil Size:** 78,84 L  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 35,0  
**Taste Notes:**

**Date:** 24-03-2011  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 75 l  
**Brewhouse Efficiency:** 75,50

## Ingredients

Amount	Item	Type	% or IBU
15,50 kg	Pilsner (DMG) (3,3 EBC)	Grain	92,81 %
1,20 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	7,19 %
70,00 gm	Pearle [7,80 %] (60 min)	Hops	14,6 IBU
30,00 gm	Magnum [11,00 %] (60 min)	Hops	8,8 IBU
150,00 gm	Cascade [7,60 %] (15 min)	Hops	15,1 IBU
175,00 gm	Cascade [7,60 %] (0 min)	Hops	-
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
17,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
21,00 gm	Klar urt (Boil 10,0 min)	Misc	
4 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5 g)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1,053 SG **Measured Original Gravity:** 1,053 SG  
**Est Final Gravity:** 1,011 SG **Measured Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 5,45 % **Actual Alcohol by Vol:** 5,47 %  
**Bitterness:** 38,4 IBU **Calories:** 496 cal/l  
**Est Color:** 11,9 EBC **Color:**  
**Color**

## Mash Profile

**Mash Name:** Single Infusion, Medium Body **Total Grain Weight:** 16,70 kg  
**Sparge Water:** 45,46 L **Grain Temperature:** 18,0 C  
**Sparge Temperature:** 77,0 C **TunTemperature:** 70,0 C  
**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,4 PH

### Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 50,10 L of water at 73,2 C	67,0 C
10 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Kegged  
(Forced CO2) **Volumes of CO2:** 2,6

**Pressure/Weight:** 29,2 PSI **Carbonation Used:** -

**Keg/Bottling Temperature:** 20,0  
C **Age for:** 28,0 days

**Storage Temperature:** 1,0 C

### Notes

Remove from inventory foretsget.

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